

## Cape Wine Cellars Young Vatted Pinotage

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Attractive deep cherry red. Lifted flavours of cherries, plums and fruits of the forest being subtly supported by sweet oak.

Soft supple tannins are well integrated with sweet fruit flavours, with a slight plum jam finish which highlights the soft and attractive characters of this young vatted style. The Young Vatted Pinotage is best enjoyed young and is an excellent partner to salmon dishes, springbok pie and ostrich fillet.

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variety : Pinotage | Pinotage

winery : Kleinbosch

winemaker : Kim Mylne MW

wine of origin :

analysis : alc : 12.8 % vol    rs : 2.4 g/l    pH : 3.47    ta : 5.5 g/l

type : Red

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The 1997 Young Vatted Pinotage was awarded a Silver Medal at the 1998 International Wine Challenge (WNE Magazine - UK)

ageing : The fruit flavours are delicious as a young wine consumed within 12 months but will become more complex and developed if left for up to 24 months.

in the cellar : Individual vineyards were monitored and hand picked at optimum fruit and flavour maturity. The grapes were crushed and fermentation was temperature controlled for six days before pressing off skins. Hard pressings were discarded with the emphasis on the soft juicy and fleshy characters of this grape. American oak was used to integrate with the flavours during malo-lactic fermentation with bottling carried out a few months after vintage.